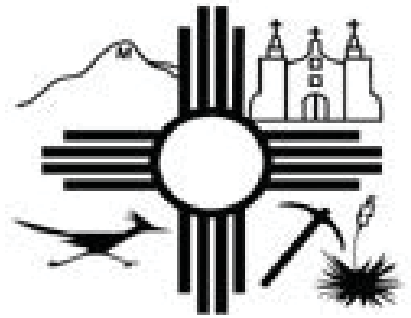


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Time to Get Cooking!

What are you doing Saturday morning? How about stopping in at the Socorro Farmers Market? While several of the farmers are taking a little time off to nurture those early summer crops, you can still find fresh (FRESH!) eggs, herbs, jellies and baked goods.

Now also is a great time to check out the Socorro Community Kitchen. Have you considered opening your own catering business? Maybe you've thought about starting a business to provide a once-a-week meal to families-on-the-go who just don't have time to fix a nutritious meal but would be willing to pay someone else to do it? Or maybe there's demand for your sumptuous salsa or to-die-for cakes and pastries. If the only thing stopping you is kitchen space and equipment, the Socorro Community Kitchen is the answer!

This 800 sq. ft. commercially certified kitchen is a remodel of the old shop room in the Finley complex. It's well equipped: a range, convection oven, refrigerator, freezer, steam kettle, floor mixer, work tables, tools—and there are people who will help you get started.

First, if you plan to sell what you make (isn't that the idea?) you need to stop in and see Terry Tadano at the Chamber of Commerce. He'll walk you through a simple 2-page business plan that will help you make sure you've covered all your bases: what ingredients do you need? How much time will it take? Where will you sell it? What should you charge for it? What

government permits are needed? What will it cost you to do all this? And at that price, is it worth doing? If you need a start-up interest-free loan, Tadano can help with that as well.

Then, it's on to the kitchen for a little orientation. Al Smoake volunteers as kitchen manager. He and his wife Jane are regular users—perhaps you've tasted their mesquite bean jellies? He'll show you around

the kitchen and schedule you in. There currently are 8 users, some regular, some occasional, and they make everything from sourdough breads to sweets to processed chile to catered meals.

The Kitchen is the result of a lot of work by a lot of people. Deborah Dean got the first \$10,000 from the McKune Foundation. Terry Tadano wrote a grant for USDA money. Tom Hyden and volunteers from the Socorro Farmers Market did some of the remodeling work. The City and Chamber have partnered to make it affordable.



Jon Morrison has accumulated quite a following at the Farmers Market for his 'Old Prospector' sourdough breads and bagels.

If you're interested, give Al a call on his cell phone at 505-507-0991, or Terry at 835-0424. The summer Farmers Market is just around the corner and it's a great place to sell!

City Council

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